THE PROOF OF THE PUDDING
That valorous hero, Don Quixote, was a great one for looking at the ordinary and seeing the extraordinary. He gazed at a windmill and saw a Giant with flailing arms. He looked at a pretty village girl and saw a Great Lady in elegant jewels.

A touch of adventure can make meal planning more fun, too. That package of instant pudding mix sitting on your cupboard shelf, for instance. It looks like just a nice convenient mix, but see it in the pages that follow as a prize pie for tonight's dinner, a fruit sauce to drizzle over ice cream, a swirl of pale frosting for cupcakes. And all made in minutes, without cooking.

Come along, now, to discover the surprising ways of this modern pudding mix. Best of all, these are desserts that taste good. And as Sancho remarked, that's the real proof of the pudding.

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THE PROOF OF THE PUDDING
P.O. Box 1312, Kankakee, Illinois 60901
One of the charms of this wild profession of homemaking is the unexpectedness of it all. A solitary noon snack blossoms into a neighborly luncheon for four. Dinnertime arrives at the end of a busy day and there's no dessert waiting to greet the hungry troops.

All good reasons to be protected with Dessert Insurance, several packages of instant pudding and trimmings on hand in the cupboard shelf. You can make up a variety of smooth, creamy desserts *without cooking*, in less time than it would take you to rush down to the store for a ready-made dessert.

Reach into the refrigerator, the candy jar, the jelly shelf for additions to your pudding treats. If you've mixed up a 4-serving package of pudding, for instance, you might try stirring in any of these for flavor:

- ½ to ¾ cup diced bananas, peaches, apricots
- ½ to ¾ cup fresh strawberries, blueberries, grapes
- 2 to 4 tablespoons chopped nuts, crushed peppermint candy, grated chocolate
- ¼ to ½ cup mixed candied fruits

With plain pudding, pass around a small tray of toppings, or add these touches to each serving: a spoonful of chilled canned cranberry jelly, a drizzle of chocolate syrup, a tablespoon of honey, a covering of just-thawed frozen fruit—strawberries, raspberries, or mixed fruit.

With the basic mix so quick to prepare, you'll have time to try some interesting variations. Applesauce, with a dash of nutmeg and cinnamon, enlivens a Spiced Apple Pudding. Sour cream blends into a Piquant Pudding. And here's the final surprise: instant pudding whips into a Coffee Float, a frothy dessert-drink that could be the hit of any impromptu party.
Coffee Float (pictured on back cover)

1 package (4-serving size) Jell-O
Vanilla or Butterscotch Instant Pudding
¼ cup Instant Yuban, Maxwell House, or Sanka Coffee
5 cups milk
Prepared Dream Whip Whipped Topping, sweetened whipped cream, or ice cream

Combine pudding mix and instant coffee in a large bowl. Add ½ cup of the milk; stir to blend thoroughly. Slowly add remaining milk; blend well. Then beat with a rotary beater 1 minute. Chill. Stir just before serving. Serve in tall glasses topped with prepared whipped topping. Makes 5 cups or 5 servings.

Coffee Macaroon Pudding

2 cups milk
¼ cup heavy cream
1 tablespoon Instant Maxwell House Coffee
2 tablespoons sugar
½ teaspoon almond extract
1 package (3¾ oz.) Jell-O Coconut Cream Instant Pudding

Combine milk, cream, instant coffee, sugar, and almond extract in a bowl. Stir to mix well. Then add pudding mix. Slowly beat with rotary beater until well blended—about 1 to 2 minutes. Pour at once into serving dishes. Let stand to set—about 15 minutes. Makes 5 servings.

Coffee Nectar Pudding. Prepare as directed above, using ½ teaspoon aromatic bitters instead of almond extract and vanilla flavor pudding instead of coconut cream.

Coffee-Scotch Pudding. Prepare as directed above, omitting almond extract and using butterscotch flavor pudding instead of coconut cream.

Marbled Coffee Pudding. Prepare 1 envelope Dream Whip Whipped Topping Mix as directed on package. Measure 1 cup and place in 1-quart serving bowl. Then prepare any of the above desserts as directed and pour at once over the prepared whipped topping, stirring through once to marble. Let stand to set—about 15 minutes. Makes 6 servings.

Butterscotch Sundae Sauce (pictured on back cover)

¾ cup corn syrup
1 package (4 oz.) Jell-O Butterscotch Instant Pudding
¾ cup evaporated milk or light cream

Pour syrup into bowl. Blend in pudding mix. Gradually add milk, stirring constantly until well blended. Allow mixture to stand 10 minutes before serving. Serve over ice cream. Makes about 2 cups.

NOTE: Sauce may be stored in a covered container in the refrigerator for one week.
INSTANT PUDDING

POINTERS

Always use cold milk—the coldness of the milk helps give instant pudding an excellent consistency.

Beat milk and pudding mix together slowly with a rotary beater or at low speed of electric mixer only until well mixed—about 1 to 2 minutes. (If instant pudding is beaten too vigorously it may not thicken and set.)

For creamier pudding you may beat the mixture slowly as long as from 3 to 5 minutes. The mixture will look thin, but will thicken and set in 5 minutes.

It is best to pour the pudding into serving dishes or bowl or prepared pie crust immediately after beating. If you wait as little as 5 minutes, pouring will disturb the set and pudding will be soft and pie wedges will not hold their shape.

It is quick and easy to shake-a-pudding—combine cold milk and pudding mix in a quart jar with a tight-fitting lid. Seal tightly and shake briskly until blended—about 1 to 2 minutes. Then pour into serving dishes and let stand to set—about 5 minutes.

It is possible to make instant pudding with reconstituted nonfat dry milk or skim milk instead of fresh whole milk. These puddings will be slightly softer but just as creamy. For those who prefer making instant pudding with evaporated milk, use 1½ cups chilled evaporated milk plus ½ cup cold water instead of fresh whole milk.

It is possible to make just 2 servings of pudding—measure pudding with a standard measuring tablespoon and use the amounts listed below with 1 cup cold milk:

5 tablespoons of banana cream, butterscotch, pineapple cream, lemon, or vanilla flavors. 5½ tablespoons of coconut cream flavor.
6 tablespoons of chocolate or chocolate fudge flavors.

Once the pudding has been served or pie cut, you will notice a tendency for the remainder to "weep" or separate on standing. This will not affect the flavor, just the appearance. If the pudding has been served from a bowl and "weeping" occurs, it may be stirred until creamy and smooth again, but the set will be soft.
Eggnog Dessert

2 cups milk
1/4 teaspoon rum extract
1/8 teaspoon nutmeg
1 package (3 1/4 oz.) Jell-O Vanilla or Lemon Instant Pudding

Combine milk, rum extract, and nutmeg in bowl. Add pudding mix. Then beat as directed on package. Pour at once into serving dishes and let stand to set—about 5 minutes. Garnish with a slice of candied fruit, if desired. Makes 4 servings.

Pudding’n Pears

1 cup milk
1 cup sour cream
1 package (4 1/2 oz.) Jell-O Chocolate Instant Pudding
6 canned pear halves, chilled and drained

Combine milk and sour cream in mixing bowl. Add pudding mix and beat slowly with rotary beater just until well mixed—about 1 to 2 minutes. Let stand to set—about 5 minutes. Stir until creamy. Then spoon into dessert dishes, using about 1/2 cup pudding in each. Top each with a pear half. Makes 6 servings.

Spiced Apple Pudding

11/2 cups milk
1/2 cup applesauce
Dash of salt, cinnamon, and nutmeg
1 package (3 1/4 oz.) Jell-O Vanilla Instant Pudding
Graham Cracker Crumbs (optional)

Combine milk, applesauce, salt, cinnamon, and nutmeg in bowl. Add pudding mix. Slowly beat with rotary beater (or at low speed of electric mixer) until well blended—1 to 2 minutes. Pour at once into serving dishes and let stand to set—about 5 minutes. Serve plain or garnish with crumbs. Makes 4 servings.

Piquant Pudding

1 cup milk
1 cup sour cream or yogurt
1 package (4-serving size) Jell-O Instant Pudding, any flavor

Pour milk and sour cream or yogurt into bowl. Add pudding mix. Slowly beat with rotary beater until well blended—about 1 to 2 minutes. Pour at once into serving dishes and let stand for 5 minutes. Makes 4 servings.

Raspberry Piquant Surprise. Prepare Piquant Pudding as directed, using vanilla or lemon flavor instant pudding. Place a tablespoon of raspberry preserves in the bottoms of 4 dessert dishes; then spoon in pudding.
Prune Pudding

1 package (3 3/4 oz.) Jell-O Vanilla Instant Pudding  
1/2 cup sieved or finely chopped cooked prunes
Orange Topping (optional)

Prepare pudding mix as directed on package. Quickly fold in prunes. Pour at once into serving dishes and let stand to set—about 5 minutes. Serve with Orange Topping, if desired. Makes 4 or 5 servings.

Fluffy Prune Pudding. Whip 1/2 cup heavy cream just until soft peaks form. Then prepare Prune Pudding as directed, folding in whipped cream with prunes. Omit Orange Topping.

Orange Topping. Prepare 1 envelope Dream Whip Whipped Topping Mix as directed on package, adding 2 tablespoons each sugar and orange juice before whipping. Then blend in 1 teaspoon grated orange rind. Makes about 2 cups. (Store topping in refrigerator.)

Butterscotch Mincemeat Pudding

1 package (4 oz.) Jell-O Butterscotch Instant Pudding  
1 1/4 cups milk  
1/2 cup moist mincemeat

Prepare pudding mix as directed on package, using 1 1/4 cups milk. Quickly fold in mincemeat. Pour at once into serving dishes and let stand to set—about 5 minutes. Makes 4 servings.

Vanilla Mincemeat Pudding. Prepare as directed above, using vanilla instant pudding instead of butterscotch and adding 1/4 teaspoon rum extract and a dash of salt with the mincemeat.

Crunchy Cheese Dessert

1/2 cup Post Grape-Nuts Cereal  
2 tablespoons brown sugar  
2 tablespoons butter, melted
1 package (3 3/4 oz.) Jell-O Lemon or Pineapple Cream Instant Pudding  
1 cup cottage cheese


NOTE: For a smoother dessert, beat milk and cottage cheese together until smooth; then add instant pudding.
At the dinner table or during the evening party, that's when prizes will be given for these pies. Awards come in all shapes and sizes—the smile of your husband, the second helping for your young son, the may-I-have-this-recipe request from an admiring friend.

Most of the fillings for the pies are prepared without cooking, a blessing for you in warm weather or when the range is busy with the rest of the meal. (Imagine a holiday Pumpkin Pie that never goes near the oven!) Many of these pies are versions of favorites that mother used to make—but now made in about half the original time.

If you're new at the art of pie baking, take a special look at the collection of unusual cream pies, combining prepared whipped topping with instant pudding. Ingredients for most of these creamy light pies can be kept right on your kitchen shelf. You can stir up your pie early in the day; then chill it in the refrigerator until serving time. Comes mealtime, bring out the dessert and collect your personal prize from your favorite jury.
Strawberry-Coconut Pie

1 package (3 oz.) Jell-O Strawberry Gelatin
1 cup boiling water
¾ cup cold water
1 baked 10-inch Pie Shell, cooled (see page 13)

Dissolve gelatin in boiling water. Add cold water. Chill until slightly thickened. Pour 1 cup of gelatin into pie shell. Chill until set. Chill remaining gelatin until very thick.

Thoroughly blend milk and ice cream in a bowl. Add pudding mix. Slowly beat with rotary beater until well blended—1 to 2 minutes. Spoon at once over gelatin in pie shell.

Beat remaining thickened gelatin with rotary beater or electric mixer until fluffy and thick. Spread over filling in pie shell. Chill at least 1 hour. Garnish with prepared whipped topping and coconut or fresh strawberries, if desired.

Cranberry-Vanilla Pie (pictured on page 9)

1 can (7 oz.) jellied cranberry sauce
1 baked 9-inch Pie Shell, cooled (see page 13)
1 cup milk

Remove cranberry sauce from can, cut in thin slices, and arrange on bottom of pie shell. Combine milk and ice cream in bowl. Add pudding mix. Slowly beat with rotary beater until well blended—1 to 2 minutes. Spoon at once into pie shell. Chill at least 1 hour. Garnish with prepared whipped topping and canned whole cranberry sauce, if desired.

Pudding Cheese Pie

1 package (8 oz.) cream cheese
2 cups cold milk
1 package (3¾ oz.) Jell-O Coconut Cream, Vanilla, or Pineapple Cream Instant Pudding
1 baked or unbaked 9-inch Crumb Crust (see page 12)
Prepared Dream Whip Whipped Topping
Slivered toasted almonds (optional)

Stir or beat cheese until very soft. Gradually add ½ cup of milk and blend until smooth. Add remaining milk and pudding mix. Beat slowly with rotary beater just until blended—about 1 minute. Spoon at once into crust. Chill until set—at least 1 hour. Before serving, spread top with prepared whipped topping and slivered almonds.
Nesselrode Cheese Pie

12 ounces (four 3-oz. packages) cream cheese
3 cups milk
\( \frac{3}{4} \) teaspoon-rum extract
1 package (5½ oz.) Jell-O Vanilla Instant Pudding

\( \frac{1}{2} \) cup finely chopped candied mixed fruit
2 baked 8-inch Crumb Crusts, cooled or a 9-inch crumb-lined spring-form pan (see page 12)

Stir cream cheese with a fork in bowl until softened. Gradually add \( \frac{1}{2} \) cup milk, stirring until mixture is blended and smooth. Then add remaining milk, the extract, and pudding mix. Slowly mix with rotary beater until blended—about 1 to 2 minutes. Fold in fruit. Spoon into crumb crust. Chill until firm—at least 1 hour. Garnish with prepared whipped topping and chocolate curls, if desired.

Lemon Eggnog Pie (pictured on page 8)

\( \frac{3}{4} \) cup milk*
\( \frac{3}{4} \) cup light cream*
1 package (3¾ oz.) Jell-O Lemon Instant Pudding
\( \frac{1}{4} \) teaspoon vanilla
\( \frac{1}{8} \) teaspoon nutmeg

*Or use 1½ cups half and half.

Pour milk and cream into bowl. Add pudding mix, vanilla, and nutmeg. Slowly beat with rotary beater—1 to 2 minutes. Pour 1¼ cups immediately into pie shell. Chill.

Prepare whipped topping mix as directed on package, adding the sugar to mix before whipping. Measure 1 cup and blend into remaining pudding mixture. Spread over filling in pie shell. Chill at least 1 hour. Garnish with any remaining whipped topping, halved strawberries or thin lemon slices and mint leaves, if desired.

Pudding Pecan Pie

1 package (4-serving size) Jell-O Vanilla or Butterscotch Instant Pudding
1 cup corn syrup
\( \frac{3}{4} \) cup evaporated milk

1 egg, slightly beaten
1 cup chopped pecans
1 unbaked 8-inch Pie Shell (see page 13)

Blend pudding mix with corn syrup. Gradually add evaporated milk and egg, stirring to blend. Then add pecans. Pour into pie shell. Bake at 375° until top is firm and just begins to crack—about 40 minutes. Cool at least 3 hours before serving.
Pumpkin Pie  (pictured on page 9)

1 envelope Dream Whip Whipped Topping Mix  
1 package (3 3/4 oz.) Jell-O Vanilla Instant Pudding  
1 cup canned pumpkin  
1/2 cup milk  
1/4 to 1/2 teaspoon nutmeg*  
1/4 to 1/2 teaspoon ginger*  
1/4 to 1/2 teaspoon cinnamon*  
1 baked 8-inch Pie Shell, cooled (see page 13)  

*Or use 1/4 teaspoon pumpkin pie spice.  

Prepare whipped topping mix as directed on package. Measure 1 cup and combine with pudding mix, pumpkin, milk, and spices. Slowly beat with rotary beater until well blended—about 1 to 2 minutes. Spoon into pie shell. Chill until set—at least 3 hours. Garnish with remaining prepared whipped topping and thin slices of orange.

Double Chocolate Mint Pie

1 envelope Dream Whip Whipped Topping Mix  
2 tablespoons sugar  
2 tablespoons Bake’s Cocoa  
1 package (4 1/2 oz.) Jell-O Chocolate or Chocolate Fudge Instant Pudding  
1 1/2 cups milk  
1 baked 8-inch Pie Shell, cooled (see page 13)  
2 tablespoons crushed peppermint candy  

Prepare whipped topping mix as directed on package, adding sugar and cocoa before whipping. Then prepare pudding mix as directed, using 1 1/2 cups milk. Divide prepared topping into 3 equal parts, spread 1 part in bottom of pie shell. Top with half of pudding. Spread another part of whipped topping over pudding; then top with remaining pudding. Blend candy into remaining whipped topping and spread over pie. Chill at least 2 hours.

Crumb Crust  (For 8-inch pie)

1 cup fine crumbs*  
3 tablespoons sugar  
1/4 cup butter or margarine, softened  

*Graham crackers, vanilla wafers, zwieback, chocolate wafers, cinnamon-flavored graham crackers, gingersnaps, or shortbread cookies may be used.  

Combine crumbs and sugar. Add softened butter and mix well. Press firmly with back of a spoon over bottom and sides of an 8-inch pie pan.  

For a baked crust, bake at 375° for 8 minutes. Cool before filling.  

For an unbaked crust, chill 1 hour; then fill.  

For a 9-inch crust, prepare as directed above, using 1 1/4 cups fine crumbs, 1/4 cup sugar, and 1/4 cup softened butter or margarine.
Vanilla Mincemeat Pie

1 envelope Dream Whip Whipped Topping Mix
1 package (3¾ oz.) Jell-O Vanilla Instant Pudding

Prepare topping mix as directed on package. Prepare pudding mix as directed, using ¾ cup milk. Measure 1 cup prepared whipped topping and blend into pudding with mincemeat. Spoon into pie shell. Chill at least 2 hours. Before serving, garnish with remaining whipped topping.

Pie Shell (For 8-, 9-, or 10-inch pie shell)

1¼ cups unsifted all-purpose flour*
½ cup shortening
½ teaspoon salt
3 tablespoons (about) cold water

*Or use 1½ cups sifted all-purpose flour.

Combine flour and salt. Cut in shortening with a pastry blender until mixture resembles coarse meal. Sprinkle in water, a small amount at a time, mixing lightly with fork until all particles are moistened and cling together when pressed into a ball. (Amount of water varies with flour.) Cover with a damp cloth and let stand a few minutes.

Roll pastry into a thin circle (less than ⅛ inch thick). Line an 8-, 9-, or 10-inch pie pan. Trim pastry 1 inch larger than pan and fold edge to form a standing rim. Flute edge.

Prick pastry with a fork very thoroughly on bottom, sides, and around bottom curve of pan. Bake at 450° for 12 to 15 minutes, or until lightly browned. Cool pastry before filling.

For tart shells, roll pastry thin (less than ⅛ inch). Cut into 5- or 6-inch circles. Carefully fit on outside of inverted tart or muffin pans. Trim edges. Thoroughly prick with a fork. Place on baking sheet and bake at 450° for 12 to 15 minutes or until lightly browned. Makes 4 or 5.

Banana Jamboree Pie

1 envelope Dream Whip Whipped Topping Mix
1 package (3¾ oz.) Jell-O Banana Cream Instant Pudding

Prepare whipped topping mix as directed on package. Then prepare pudding mix as directed, using 1½ cups milk. Measure 1 cup prepared whipped topping and blend into pudding. Place banana slices in bottom of pie shell. Add pudding mixture. Chill at least 2 hours. Spoon preserves over top; garnish with remaining prepared whipped topping.
A good recipe, like a good joke, spreads fast in this country. Especially if the recipe is easy to remember and can be passed along verbally.

Not long ago, dinner guests complimented a suburban hostess on her dessert—a tender, lemon-flavored cake. Over coffee, the hostess passed along the recipe for the cake: one package of lemon flake cake mix, one package of vanilla instant pudding mix, one cup of water, four eggs.

Instant pudding mix in a cake batter? The idea was just intriguing enough to keep the telephone lines buzzing. Soon food editors across the country were reporting the new "Tell Your Neighbor" Cake. Unlike most cakes made from a mix, said the editors, this new cake kept moist for days.

Simple as the recipe was, the results were never dull. Neighbors created their own combinations of flavors. In Atlanta, a party-giver served a rich coconut-frosted loaf made with devil's food cake mix and chocolate instant pudding. In San Francisco, a career girl discovered she could duplicate a three-layer patisserie specialty by combining butterscotch instant pudding with yellow cake mix, topped with chocolate glaze and walnuts.

But why not get in on the fun and create your own cake flavor? On the following pages are listed pudding and cake mix combinations to get you started. For more frosting ideas, see pages 34 and 35.
“Tell Your Neighbor” Cake

Combine ingredients in large mixing bowl. Blend at low speed of mixer just to moisten. Then beat 8 minutes at medium speed.

Line 10-inch tube pan on bottom with brown paper; do not grease pan. Pour batter into pan. Bake at 350° for 50 to 60 minutes or until cake tester comes out clean. Cool right side up in pan 15 minutes; then remove from pan. Cool thoroughly on rack.

Or bake in any of the following pans which have been lined on bottoms with brown paper:

- Two 9x5-inch loaf pans for 45 to 50 minutes.
- One 13x9x2-inch pan for 45 to 50 minutes.
- Three 9-inch layer pans for 25 to 30 minutes.

Or make cupcakes, line about 36 medium cupcake pans with paper cupcake liners. Fill half full with batter and bake at 350° for 25 minutes.

Try any of these flavor combinations:

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<th>Cake Mix</th>
<th>Instant Pudding</th>
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<tr>
<td>White</td>
<td>Chocolate, chocolate fudge</td>
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<tr>
<td>Yellow</td>
<td>Pineapple cream, butterscotch</td>
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<tr>
<td>Lemon flake</td>
<td>Vanilla, lemon</td>
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Coffee Filling and Topping

Prepare topping mix as directed on package, adding sugar and coffee before whipping. Spread between layers or serve on slices of cake. Makes about 2 cups.

NOTE: Any leftover topping may be covered and stored in the refrigerator. If desired, whip before serving, adding a little cold milk if topping seems too thick.
Beat 'n' Eat Frosting

2 egg whites 2 teaspoons vanilla
1 1/2 cups sugar 1/2 cup boiling water
1/2 teaspoon cream of tartar

Combine egg whites, sugar, cream of tartar, and vanilla in mixing bowl; mix well. Add boiling water and beat at high speed of electric mixer or with rotary beater until mixture will stand in stiff peaks—10 to 12 minutes. Makes 5 cups frosting or enough to frost tops and sides of two 9x5-inch loaf cakes or three 9-inch layers.

NOTE: Frosted cake should be stored for not more than 1 day, uncovered, in the refrigerator to prevent frosting from becoming too soft.

Lemon Butter Glaze

3 tablespoons milk 1 tablespoon lemon juice
1 tablespoon butter 1 teaspoon grated lemon rind
2 cups (about) unsifted (optional)
confectioners' sugar

Heat together milk and butter. Remove from heat and gradually add part of the sugar, stirring until smooth. Then add lemon juice and rind, stirring constantly. Blend in remaining sugar, stirring until smooth and of proper spreading consistency. Makes about 1 cup, enough to cover top and sides of one 10-inch tube cake.

NOTE: One-half of recipe is adequate to cover top and drizzle down sides of one 10-inch tube cake.

Chocolate Glaze

1 square Baker's Unsweetened 3/4 cup unsifted confectioners' sugar
Chocolate* 1 1/2 tablespoons milk
1 tablespoon butter
Dash of salt

*Or use 1 packet Baker's Redi-Blend Unsweetened Chocolate Flavor Product for Baking. Blend with butter over low heat.

Melt chocolate and butter together over low heat. Remove from heat. Add sugar, milk, and salt. Blend well. While glaze is still warm, spread over cake. Makes 1/2 cup glaze, or enough for top of 9-inch layer cake or for top and drizzle down sides of one 10-inch tube cake.

NOTE: Double recipe to cover top and sides of one 10-inch tube cake.

The cakes pictured are: Three-layer torte is made with butterscotch instant pudding and yellow cake mix, filled with Coffee Filling and Topping, topped with Chocolate Glaze and halved walnuts. The tube cake is made with lemon flake cake mix and lemon instant pudding, topped with Lemon Glaze and thinly sliced lemons. The two loaf cakes are made from devil's food cake mix and chocolate instant pudding, frosted with Beat 'n' Eat Frosting, and one cake topped with flaked coconut and the other with sliced orange rind.
Wander into an old-time ice cream parlor on a hot summer afternoon. The screen door closes behind you with that lazy warm weather swish and you take a seat at one of the round tables, the marble top cool against your bare arms. No need for a menu here—the flavors are posted boldly in a gilt-edged frame above the soda fountain. Which will it be, ice cream or sherbet, cool and frosty on the tongue?

**FROZEN TREATS**

Ice cream parlor favorites are the inspiration for this collection of homemade frozen desserts. The most adaptable is Favorite Flavor Freeze, midway between ice cream and sherbet. The preparation couldn’t be simpler—mix, beat, and freeze. No stirring in the freezing stage, no timing or watching. You can make up a variety of flavors in family-size containers and store in the freezer compartment. The selection of flavors? Post these on your soda fountain menu:

- Peppermint Vanilla
- Double Butterscotch
- Mocha Freeze
- Pecan Nut
- Chocolate Fleck
- Black and White Freeze

For a fancier dish, freeze this dessert in molds and top with fresh fruits or sauce. Or make it up, tortoni-style, in china or paper soufflé cups. And if you want to serve your guests a really different treat in your private ice cream parlor, try bourbon-flavored Festival Ice Cream. Ah, Instant Pudding, how you’ve grown up!
Tortoni (chocolate flavor pictured on page 18)

1 cup milk  
1 cup heavy cream  
2 tablespoons sugar  
¼ teaspoon almond extract  
1 package (4-serving size) Jell-O Instant Pudding, any flavor  
½ cup macaroon or vanilla wafer crumbs

Pour milk and cream into bowl. Add sugar, almond extract, and pudding mix. Mix slowly with rotary beater, or at lowest speed of electric mixer, just until blended—about 1 to 2 minutes. Pour into 4-ounce soufflé or paper cups. Let stand about 3 minutes; sprinkle with the crumbs. Freeze until firm—at least 4 hours or overnight. Let stand at room temperature 15 minutes before serving. Makes 5 servings.

NOTE: Use almond extract only with vanilla, coconut cream, chocolate, or chocolate fudge flavors.

Pudding Ice Cream  
(vanilla and chocolate flavors pictured on page 18)

1 cup milk  
1 cup heavy cream  
2 tablespoons sugar  
1 package (4-serving size) Jell-O Instant Pudding, any flavor

Pour milk and cream into bowl. Add sugar and pudding mix and prepare as directed on package. Pour into shallow pan. Freeze until firm—at least 4 hours or overnight. Let stand at room temperature 15 minutes before serving. Makes about 4 servings.

Peach Ice Cream. Prepare Pudding Ice Cream as directed, using vanilla instant pudding and adding ¼ teaspoon almond extract before beating. Then stir in 1 package (12 oz.) Birds Eye Sliced Peaches which have been thawed, drained, and finely chopped.

Festival Ice Cream (pictured on page 18)

1½ cups milk  
½ cup heavy cream  
1 package (3¾ oz.) Jell-O Vanilla Instant Pudding  
2 tablespoons sugar  
½ cup chopped toasted almonds  
½ cup chopped raisins  
2 to 3 tablespoons bourbon

Pour milk and cream into mixing bowl. Add pudding mix and sugar and prepare as directed on package. Pour mixture into shallow pan. Freeze 1 hour or until crystals form about 1 inch from edge of pan. Then spoon mixture into bowl and beat until smooth but not melted. Fold in almonds and raisins. Return to pan and freeze about 30 minutes longer. Then stir in bourbon. Freeze until firm—about 3 hours. Makes about 6 servings.
Favorite Flavor Freeze
(vanilla flavor loaf pictured on page 18)

1 1/2 cups milk
1/2 cup light or heavy cream
1 package (4-serving size) Jell-O Instant Pudding, any flavor

*Add 1 tablespoon sugar when using chocolate fudge flavor.

Pour milk and cream into a bowl. Add pudding mix. Slowly beat with rotary beater (or at a low speed of electric mixer) until well blended—1 to 2 minutes. Pour into an 8x4-inch loaf pan. Freeze until firm—about 6 hours. Unmold. Garnish, as desired. Makes about 4 or 5 servings.

Pecan Nut Freeze
Combine 1/4 cup finely chopped pecans, 1 tablespoon sugar, and 1 1/2 teaspoons butter in a saucepan. Cook over medium heat, stirring constantly, until golden brown. Drain on absorbent paper. Cool. Break into small pieces. Then prepare Favorite Flavor Freeze as directed, using butterscotch instant pudding; fold in nut mixture.

Peppermint Vanilla Freeze
Prepare Favorite Flavor Freeze as directed, using vanilla instant pudding; fold in 1/4 cup crushed peppermint candy.

Chocolate Fleck Freeze
Prepare Favorite Flavor Freeze as directed, using butterscotch instant pudding; fold in 1/4 cup shaved Baker's German's Sweet Chocolate or Baker's Semi-Sweet Chocolate.

Black and White Freeze
Prepare Favorite Flavor Freeze as directed, using vanilla instant pudding; fold in 1 square melted Baker's Unsweetened Chocolate.

Mocha Freeze
Prepare Favorite Flavor Freeze as directed, using chocolate fudge instant pudding and adding 2 tablespoons sugar and 1 tablespoon Instant Maxwell House Coffee with the pudding mix.

Double Butterscotch Freeze
Prepare Favorite Flavor Freeze as directed, using butterscotch instant pudding and adding 1/4 cup firmly packed brown sugar with the pudding mix.

Coffee Pecan Freeze
Prepare Favorite Flavor Freeze as directed, using vanilla instant pudding and adding 2 tablespoons sugar and 1 tablespoon Instant Maxwell House Coffee with pudding mix. Before freezing, fold in 1/4 cup chopped pecans.

For 6-serving packages, use 2 1/4 cups milk and 3/4 cup light or heavy cream and prepare as directed for 4-serving packages.
Enjoy the mood of the new at-home entertaining, popular in town and country. Soft music on hi-fi or radio. Flowers and flickering candles on tables or mantlepiece. Good talk and laughter, and a beautiful dessert, such as Lemon Fruit Cream Cake, waiting in the refrigerator, to be served up in style.

Busy women have established this simple, gracious manner of entertaining, young mothers and working wives who haven’t the time for preparing full-scale parties, yet want to relax with friends and neighbors.

In summer, these candlelight dessert evenings might be on porch or patio, following a performance at the summer playhouse or outdoor concert. In winter, the at-home hour might follow a school play or basketball game or the neighborhood movies.

A cool, delicious dessert that can be prepared well in advance fits into these evenings. Bring out your best dessert plates, shine up your silver tray. If dessert is cake, pie, or another impressive dessert, bring it in whole and let your guests admire the effect before you cut it into individual servings. The French have a word for all this—ambiance. It means mood, atmosphere, the pleasant feeling of well-being that encourages your guests to enjoy the evening—and your candlelight dessert.
Creamy Cake Roll

3/4 cup sifted Swans Down Cake Flour
3/4 teaspoon Calumet Baking Powder
1/4 teaspoon salt
4 eggs
3/4 cup sugar
1 teaspoon vanilla
Confectioners' sugar
1 1/2 cups milk or light cream
1 package (3 3/4 oz.) Jell-O Pineapple Cream Instant Pudding
3/4 cup Baker's Angel Flake Coconut

Sift together flour, baking powder, and salt. Beat eggs in large bowl at high speed of electric mixer. Gradually add sugar and continue to beat until mixture becomes fluffy and light colored. Gradually fold in flour mixture; then add vanilla. Pour batter into 15x9-inch pan, which has been greased on bottom and sides, lined with paper, and greased again. Bake at 400° for about 13 minutes.

Turn cake out onto cloth which has been sprinkled with confectioners' sugar. Quickly remove paper and trim off crisp edges of cake. Then roll cake, from short end, rolling cloth with cake; place on rack to cool. When cake is cool, pour milk in bowl, add pudding mix, and prepare as directed on package. Let stand to set—about 5 minutes. Then quickly stir in coconut. Unroll cake and spread with pudding mixture, and roll again. Sprinkle with confectioners' sugar. Makes 6 to 8 servings.

Coffee Floating Island (pictured on page 23)

3 cups cold milk
1 1/2 teaspoons Instant Maxwell House Coffee
1 package (3 3/4 oz.) Jell-O Vanilla Instant Pudding
1/6 teaspoon salt
2 tablespoons sugar
1 egg white
2 tablespoons sugar

Pour milk into bowl. Add pudding mix, 2 tablespoons sugar, coffee, and salt. Slowly beat with rotary beater until well blended—about 1 to 2 minutes. Pour into serving bowl or individual dishes. Let stand to set. Just before serving, beat egg white until foamy throughout. Gradually add 2 tablespoons sugar and continue to beat until meringue will form stiff shiny peaks. Top pudding with spoonfuls of meringue and garnish with slivered orange rind, if desired. Makes 6 servings.

Lemon Fruit Cream Cake (pictured on page 23)

1 package (3 3/4 oz.) Jell-O Lemon Instant Pudding
1 1/2 cups milk or light cream
1 baked 8-inch sponge cake
1 cup sweetened sliced fresh or canned fruit, drained
1 egg white
Prepared Dream Whip
Whipped Topping

Prepare pudding mix as directed on package, using 1 1/2 cups milk. Allow to set. Then split cake to make 2 layers. Stir pudding mixture until creamy; spread between layers and over top of cake. Chill about 1 hour. Just before serving garnish top of cake with fruit and prepared whipped topping. Makes 6 to 8 servings.
Cherry Vanilla Parfaits (pictured on page 23)

1 cup milk
1 cup (1/2 pt.) sour cream
1/4 teaspoon almond extract
1 package (3 3/4 oz.) Jell-O Vanilla Instant Pudding
1 cup canned cherry pie filling
Prepared Dream Whip Whipped Topping or sweetened whipped cream Slivered almonds


Graham Cracker Torte

1 package Swans Down White Cake Mix
1 1/2 cups cold milk
1 envelope Dream Whip Whipped Topping Mix
1 1/2 cups fine graham cracker crumbs
1 package (3 3/4 oz.) Jell-O Lemon Instant Pudding
2 tablespoons sugar
2 tablespoons lemon juice
2 1/2 cups water
2 egg whites
2 teaspoons grated lemon rind
1/2 cup chopped walnuts
Confectioners' sugar

Combine cake mix with crumbs and 2 tablespoons sugar. Add water and egg whites and beat for 3 minutes or until smooth and creamy. Stir in nuts. Pour batter into two 9-inch layer pans, which have been greased and floured on bottoms and sides. Bake at 350° for about 35 minutes. Cool thoroughly; then split to make 4 thin layers.

Combine milk, whipped topping mix, and pudding mix in deep narrow-bottom bowl. Whip with electric mixer beginning at low speed. Gradually increase speed as mixture thickens and continue whipping until mixture will form peaks—4 to 6 minutes. Blend in lemon juice and rind. Spread mixture between cake layers. Sprinkle top of cake with confectioners' sugar. Chill 30 minutes or until ready to serve.

Wafer Loaf (pictured on page 23)

1 1/2 cups light cream or milk*
1 package (3 3/4 oz.) Jell-O Vanilla Instant Pudding
1 package (about 38) thin chocolate wafers
1 cup prepared Dream Whip Whipped Topping Shaved chocolate or chocolate curls

*Or use 1 cup milk and 1/2 cup light cream.

Pour cream into bowl. Add pudding mix and beat as directed.
Spread wafers with pudding mixture, stacking in groups of 6 or 8. On a piece of wax paper, carefully arrange the stacks of wafers to form one long roll. Wrap wax paper around roll and chill about 3 hours.
Just before serving, remove paper from roll and place on serving plate. Spread prepared whipped topping over top, sides, and ends of roll; sprinkle with shaved chocolate or chocolate curls. To serve, slice diagonally. Makes 6 or 8 servings.
Serve it in style...

Plain or fancy, your dessert will look more glamorous, taste better if it is served in style in an attractive container.

Survey your glassware and china shelves for serving ideas. What about those cut-glass punch cups, long separated from the punch bowl? Fill them with holiday Eggnog Dessert, page 6. That glass compote might be just the ticket for the Tipsy Squire, page 48, or a family pudding with fruit topping.

Whiskey sour glasses can double as parfait servers. Champagne glasses, and those wedding-gift shallow goblets, will make a party dessert of ice cream topped with Coffee-Scotch Sauce, page 30. Stemmed sherbet glasses? Fill them with fresh strawberries, sauced with Zabaglione, page 31.

Any cherished tea cups or demitasse cups in the family dowry? Put them to use for Coffee Nectar Pudding, page 4. Small soufflé cups are dandy for Peppermint Vanilla Freeze, page 21.

A round glass canapé tray or cake stand will set off your Boston Cream Pie, page 35. In summertime, tuck in a few blossoms or sprigs of mint for a dessert centerpiece.

All these desserts, artfully served, delight both eye and taste. Just another Proof of the Pudding.
All set for some bewitchin' in the kitchen? Here's the opening scene: everything is ready for dinner, except dessert. A kitchen search uncovers half a pound cake, a carton of vanilla ice cream overlooked by the children, and a can of peaches—nothing likely to establish a reputation as Cook of the Year.

Now's the time to borrow a bit of magic from the professional chefs. A choice homemade sauce will transform any one of these plain Jane foods into an enticing dessert. Pour Coffee-Scotch Sauce over the ice cream for a spiced coffee sundae, such as served at a famous New York hotel. Delicately-spiced Apricot Sauce will make a gourmet dessert out of that lonely pound cake. Zabaglione, favorite of continental cuisines, will perk up your chilled peaches.

Best of all, with other dinner details on your mind, it's comforting to know you can make all these satiny sauces the easy no-cook way, with instant pudding. No involved cooking, no washing of sticky pots. And such good sauces, flavored with fruit, spices, juices, liqueurs. Try a few and you'll soon be improvising your own version of saucery.
Coffee-Scotch Sauce

¾ cup corn syrup
1 package (4 oz.) Jell-O Butterscotch Instant Pudding
¾ cup evaporated milk or light cream
2 tablespoons Instant Maxwell House Coffee
¼ teaspoon cinnamon (optional)

Pour corn syrup into bowl. Blend in pudding mix, instant coffee, and cinnamon. Gradually add evaporated milk, stirring constantly. Allow mixture to stand about 10 minutes. Serve over ice cream. (Store in refrigerator.) Makes about 2 cups.

Nutty Coffee-Scotch Sauce. Prepare as directed above, adding ½ cup chopped pecans or walnuts before chilling. (Pictured on page 28.)

Chocolate-Mint Sauce. Prepare as directed above, using chocolate flavor pudding, omitting instant coffee and cinnamon, and adding ½ teaspoon mint extract with milk.

Dessert Sauce (chocolate and vanilla pictured on page 28)

2½ cups milk
½ cup light cream
2 tablespoons sugar
½ teaspoon vanilla
1 package (4-serving size) Jell-O Instant Pudding, any flavor

Pour milk and light cream into bowl. Add sugar, vanilla, and pudding mix. Prepare as directed on package. Let stand to set—about 5 minutes. Just before serving, stir until creamy. Serve over fruit (fresh, canned, or frozen), slices of plain cake, or gelatin desserts. (Store in refrigerator.) Makes about 3½ cups.

Lemon Dessert Sauce. Prepare Dessert Sauce as directed, omitting vanilla and using lemon instant pudding. Add several thin slices of lemon. Serve over fresh or canned pear halves topped with crème de menthe, or serve over baked apples. (Pictured on page 29.)

Brandy or Sherry Dessert Sauce. Prepare Dessert Sauce as directed, omitting vanilla and using vanilla instant pudding. Stir in 2 tablespoons brandy or sherry wine before serving.

Golden Sauce (pictured on page 29)

1½ cups reconstituted Birds Eye Orange Juice
1 package (3¾ oz.) Jell-O Lemon or Vanilla Instant Pudding
Dash of salt

Pour orange juice into mixing bowl. Add pudding mix and salt. Slowly beat with rotary beater (or at low speed of electric mixer) just until well blended—1 to 2 minutes. Let stand to thicken slightly. Serve over gingerbread or ice cream. (Store in refrigerator.) Makes 1¾ cups.
Creamy Orange Sauce

\[
\frac{3}{4} \text{ cup corn syrup} \\
1 \text{ package (3} \frac{3}{4} \text{ oz.) Jell-O Vanilla Instant Pudding} \\
\frac{1}{4} \text{ cup thawed Birds Eye Concentrated Orange Juice} \\
\frac{3}{4} \text{ cup evaporated milk or light cream}
\]

Pour corn syrup into a bowl. Blend in pudding mix and orange juice concentrate. Gradually add evaporated milk, stirring constantly. Allow mixture to stand 10 minutes. Serve over cake, fruit, or ice cream. (Store in refrigerator.) Makes about 1\(\frac{1}{2}\) cups.

Zabaglione

\[
1 \text{ cup milk} \\
1\frac{1}{2} \text{ cups light cream} \\
1 \text{ package (3} \frac{3}{4} \text{ oz.) Jell-O Vanilla Instant Pudding} \\
1 \text{ egg white} \\
2 \text{ tablespoons sugar} \\
3 \text{ tablespoons sherry wine*} \\
*\text{Or use } \frac{1}{4} \text{ cup brandy.}
\]

Pour milk and cream into bowl. Add pudding mix. Prepare as directed on package. Let stand to set—about 5 minutes. Meanwhile, beat egg white until foamy throughout. Gradually add sugar, beating thoroughly after each addition. Continue beating until egg white mixture will form soft rounded peaks. Fold into pudding. Chill, if desired. Just before serving, stir in sherry. Serve on canned or stewed fruits or over snow-type desserts. (Store in refrigerator.) Makes about 3\(\frac{1}{4}\) cups.

Butter-Rum Sauce

\[
\frac{3}{4} \text{ cup corn syrup} \\
1 \text{ package (4 oz.) Jell-O Butterscotch Instant Pudding} \\
\frac{3}{4} \text{ cup evaporated milk or light cream} \\
1 \text{ tablespoon rum} \\
1 \text{ tablespoon butter, melted}
\]

Pour syrup into bowl. Blend in pudding mix. Gradually add milk, stirring constantly. Stir in rum and butter. Allow mixture to stand 10 minutes. (Store in refrigerator.) Makes about 2 cups.

Fruit Sauces

\[
1 \text{ package (3} \frac{3}{4} \text{ oz.) Jell-O Instant Pudding} \\
1 \text{ cup water} \\
1 \text{ can fruit} \\
\text{Dash of spice}
\]

Combine pudding mix with spice in bowl. With a fork, blend in water; then stir in fruit with syrup. Chill. Serve over ice cream, gingerbread, or angel cake. (Store in refrigerator.) Makes about 2 cups.

Fruit Cocktail Sauce. Use vanilla flavor pudding, cinnamon, and an 8\(\frac{3}{4}\)-oz. can fruit cocktail. (Pictured on page 28.)

Apricot Sauce. Use vanilla flavor pudding, cloves, and an 8\(\frac{3}{4}\)-oz. can apricot halves, chopped. (Pictured on page 29.)
BEAUTIFUL cakes are the bright flags on the family calendar, heralding days to remember. “Lacking the Wit to compose him a welcoming poem, I baked him a Cake,” wrote a bride in an early Salem journal, telling of the return of her seafaring man.

But birthdays and returning heroes often arrive unexpectedly, so you’ll want to have a few cake-making tricks up your sleeve. The new fluffy frostings, fillings, and toppings shown on the cakes here are all made without cooking, all developed especially to help you create handsome cakes at home.

For the cake itself, you can bake your own, using a mix, or buy sponge cake layers or plain angel food cake. The Quick Fluffy Frosting, garnished with fruit or coconut, has the elegance of whipped cream frosting, yet is made with instant pudding.

Boston Cream Pies or many-layered torte-like cakes can be easily made from sponge cake layers, split in half with your sharpest knife and spread with Creamy Filling. These are cakes fit to welcome a man home from a stretch on the high seas or a day at the office.

**Fluffy Filling**

1 cup milk
1 package (4-serving size) Jell-O Instant Pudding, any flavor

Pour milk into bowl. Add pudding mix. Slowly beat with rotary beater (or at a low speed of electric mixer) until well blended—1 to 2 minutes. Let stand to set—takes 5 minutes. Blend in prepared whipped topping. Makes 2½ cups or enough filling for an 8- or 9-inch two-layer cake.

(Chill filled cake 1 hour before cutting. Store cake in refrigerator.)

**Creamy Filling**

1½ cups milk or light cream*
1 package (4-serving size) Jell-O Instant Pudding, any flavor

*Or use 1 cup milk and ½ cup light cream.

Pour milk into bowl. Add pudding mix. Slowly beat with rotary beater (or at a low speed of electric mixer) until well blended—1 to 2 minutes. Let stand to set—takes 5 minutes. Just before using, stir until creamy. Makes about 1¼ cups or enough filling for an 8-inch two-layer cake.

(Chill filled cake 1 hour before cutting. Store cake in refrigerator.)

**Nut Filling.** Prepare Creamy Filling as directed. After 5-minute set, stir in ¼ cup chopped nuts.

**Coconut Filling.** Prepare Creamy Filling as directed. After 5-minute set, stir in ¼ cup Baker’s Angel Flake Coconut.

**Fruited Filling.** Prepare Creamy Filling as directed. After 5-minute set, stir in ¼ cup chopped candied fruit.

**Peanut Butter Filling.** Prepare Creamy Filling as directed, adding ½ cup crunchy peanut butter along with pudding mix.
Quick Fluffy Frosting

1 envelope Dream Whip Whipped Topping Mix
1 package (4-serving size) Jell-O Instant Pudding, any flavor
1 1/2 cups cold milk

Combine all ingredients in a deep narrow-bottom mixing bowl. Beat slowly until well blended. Gradually increase beating speed and beat until mixture will form soft peaks—4 to 6 minutes. Makes about 3 1/2 cups, enough to frost tops and sides of two 7-, 8-, or 9-inch layers. Store frosted cake in refrigerator.

Vanilla Almond Frosting. Prepare Quick Fluffy Frosting as directed, using vanilla instant pudding and adding 1/4 teaspoon almond extract with the milk. Garnish cake with 2 tablespoons toasted slivered almonds.

Chocolate Walnut Frosting. Prepare Quick Fluffy Frosting as directed, using chocolate or chocolate fudge instant pudding. Fold in 1/2 cup finely chopped walnuts. Garnish cake with walnut halves, if desired.

Pineapple Frosting. Drain 1 can (8 3/4 oz.) crushed pineapple, measuring syrup. Add water to syrup to make 1 1/2 cup. Then prepare Quick Fluffy Frosting as directed, using pineapple cream instant pudding and substituting measured liquid for 1/2 cup of the milk. Fold drained pineapple into frosting before spreading over cake.

Coconut Frosting. Prepare Quick Fluffy Frosting as directed, using coconut cream instant pudding. Garnish frosted cake with 1/2 cup Baker's Angel Flake Coconut. (Pictured on chocolate cake on page 33. To make chocolate layers: Prepare devil's food cake mix as directed and bake at 350° in a 15x10x1-inch pan which has been lined on the bottom with paper for about 20 to 25 minutes. Cool. Then cut into thirds to make 3 layers. Fill and frost, using about 1 cup for each layer.)

Banana Frosting. Prepare Quick Fluffy Frosting as directed, using banana cream instant pudding. Slice 1 large ripe banana and arrange slices over frosted bottom cake layer; then top with second layer and frost. Just before serving, garnish with additional banana slices, which have been dipped in a little lemon juice, and strawberry halves, if desired. (Pictured on page 33.)

Strawberry Frosting. Prepare Quick Fluffy Frosting using vanilla instant pudding and 1 package (10 oz.) Birds Eye Strawberry Halves. Thaw and drain strawberries. Combine strawberry syrup with milk to make 1 1/2 cups. Fold drained strawberries into prepared frosting.

Mocha Frosting. Prepare Quick Fluffy Frosting, using chocolate or chocolate fudge instant pudding and adding 2 teaspoons instant coffee with the pudding.

For 6-serving size package instant pudding, use 2 cups cold milk. Beat a full 6 minutes. Makes about 4 1/2 cups.
Boston Cream Pie  (pictured on page 33)

1 baked 8- or 9-inch round or square cake layer

Creamy Filling (see page 32)
Chocolate Frosting

Split cake to make 2 layers. Then stir filling and spread between layers. Spread top with frosting. Chill about 1 hour before serving. Store any leftover cake in refrigerator.

Chocolate Frosting. Place ½ package (about ½ cup) Baker’s Semi-Sweet Chocolate Chips over hot water, stirring occasionally until partially melted. Remove from heat, add 3 tablespoons butter or margarine, and stir until smooth. Quickly spread over top of Boston Cream Pie.

Instant Topping

1 cup light cream
1 cup milk

Pour cream and milk into bowl. Add pudding mix. Slowly beat with rotary beater (or at low speed of electric mixer) until well blended—1 to 2 minutes. Let stand to set—takes 5 minutes. Just before serving, stir topping until creamy. Serve on warm cake squares, wedges of angel cake, fruit, and gelatin desserts. Makes 2 1/4 cups.

NOTE: Topping may be stored in refrigerator in covered container. Just before serving, stir topping until creamy.

Ginger Topping. Prepare Instant Topping as directed, substituting ½ cup cold ginger ale for ½ cup of the cream, using vanilla instant pudding, and adding ½ teaspoon ginger with the pudding mix.

Almond Topping. Prepare Instant Topping as directed, using vanilla or chocolate instant pudding and adding ¼ teaspoon almond extract with the milk. (Pictured on page 33.)

Chocolate Peppermint Topping. Prepare Instant Topping as directed, using chocolate instant pudding and adding ¼ teaspoon peppermint extract with the milk.

Butterscotch Brandy Topping. Prepare Instant Topping as directed, substituting ¼ cup apricot brandy for ¼ cup of the milk and using butterscotch instant pudding.

Coffee Topping. Prepare Instant Topping as directed, using butterscotch instant pudding and adding 2 teaspoons Instant Maxwell House Coffee with the pudding mix.

Banana-Coconut Topping. Prepare Instant Topping as directed, using banana cream instant pudding and blending in 1 ½ cups (about) Baker’s Angel Flake Coconut, toasted, after beating.
Children's Parties

Some children are born party-givers. Any lively family event—a new turtle, a visiting cousin from Columbus, Ohio, a new catcher's mitt—will inspire the cry "Can Kevin and Bill come over?" In no time at all, the invitation list will also include Karen, Pam, and the little boy next door and the party flag will be waving.
If you have an emergency shelf for Instant Parties, pull out the paper plates, colored soda straws, paper cups and napkins. Now is the time, too, to look to your dessert shelf for the makings of cookies, cupcakes, frosty drinks, and children's desserts.

Milk shakes always make a hit with the younger set. And here's a tip: instant pudding makes a really thick and creamy shake, the way the children like them. No need for extra flavoring—the pudding mix has it built in.

Young children are fascinated by Fantasy Face desserts, round dishes of instant pudding transformed into doll faces, pussycats, and rabbits. If the children are old enough, set out paper muffin cups of flaked coconut, chocolate chips, small gumdrops and licorice, slices of fruit, and let them create their own pudding Picassos.

For an informal birthday gathering, frost cupcakes with Quick Fluffy Frosting, tinted in various shades, and top with candle holder and birthday candle. Puddin' Cookies, easy enough to be made by older children in the family, are good with fruit juice for afternoon gatherings.

Birthday parties spell C*A*K*E, as bountiful and beautiful as possible. You can order a cake from the bakery, of course, but it does seem more exciting and part of the family scene to serve a home-decorated cake.

No reason why it has to be a sedate layer cake. How about an animal cut-up cake, cut from an ordinary cake layer and shaped into a splendid lion, as shown on page 41.

Here are some other ideas that may come to the aid of a successful birthday party.

Set a definite time limit on the party and explain this to both the parents and the young guests. Two hours is safe limit for youngsters under 10; three hours for older children.

A teen-age assistant is helpful to mop up spilled lemonade, lead the games, and help serve refreshments.

Children love familiar foods at parties, so stick to the old favorites and provide variety by serving on gay paper or plastic plates.

If you have a sit-down party, mark each child's place with his name printed with felt-tipped marker on his paper cup or on the balloon tied to his chair.
Fantasy Faces  (pictured on page 36)

1 package (4-serving size) Jell-O  
Instant Pudding, any flavor  
2 cups milk  
Gumdrops, chocolate chips, peanut butter flavor chips, flaked coconut, licorice sticks, alphabet oat cereal, animal shaped oat cereal

Prepare pudding mix with milk as directed on package. Pour at once into serving dishes. Let stand to set—about 5 minutes. Then decorate with remaining ingredients, as desired. Makes 4 servings.

Coconut Cookie Dessert

1 package (4-serving size) Jell-O  
Instant Pudding, any flavor  
2 cups cold milk  
Coconut bar cookies

Prepare pudding mix with milk as directed on package. Layer at once in serving dishes with cookies. Chill 15 minutes. Top with prepared whipped topping or whipped cream, if desired. Makes 4 servings.

Frozen Pops

1 package (4-serving size) Jell-O  
Instant Pudding, any flavor  
2 cups milk

Prepare pudding mix with milk as directed on package. Pour mixture into 6 pop molds or 4-ounce paper cups, using about ½ cup for each. Freeze until partially frozen, insert wooden spoon or skewer into each, and continue to freeze until firm—at least 4 hours. Makes about 6 pops.

Peanut Butter Pudding

2 cups milk  
½ cup crunchy peanut butter  
1 package (4-serving size) Jell-O  
Instant Pudding, any flavor

Pour milk into mixing bowl. Add peanut butter and pudding mix and beat slowly just until well mixed—about 1 to 2 minutes. Pour into serving dishes. Let stand to set—about 5 minutes. Makes 4 servings.

Milk Shake  (pictured on page 36)

1 quart milk  
1 package (4-serving size) Jell-O  
Instant Pudding, any flavor  
½ cup vanilla ice cream (optional)

Pour half of milk into bowl or shaker. Add pudding mix and beat or shake 1 minute, or until smooth. Add remaining milk and the ice cream. Beat or shake well—about 1 minute. Serve at once. (Mixture thickens as it stands. Thin with additional milk, if necessary.) Makes about 5 servings.

For 1 serving, use 1½ to 2 tablespoons instant pudding mix, 1 cup cold milk, and ¼ cup vanilla ice cream.
Puddin' Cookies (pictured on page 36)

1 package (4-serving size) Jell-O Instant Pudding, any flavor
1 cup all-purpose biscuit mix

¼ cup vegetable shortening
1 egg
3 tablespoons milk*

*With chocolate instant pudding, use 2 tablespoons milk.

Combine pudding mix and biscuit mix in a bowl. Cut in shortening until mixture resembles coarse meal. Stir in egg and milk; blend well. Drop from teaspoon onto ungreased baking sheets. Or roll dough into 1-inch balls, place on ungreased baking sheets, and flatten with a fork or glass dipped in flour. Bake at 375° for 10 to 12 minutes or until lightly browned around edges. Store in a container with a tight-fitting cover. Makes about 2 dozen cookies.

NOTE If desired, cookie dough may be placed in a pastry tube, or cookie press, formed into fancy shapes, and baked as directed.

Pineapple Nut Cookies. Prepare Puddin' Cookies as directed, using vanilla instant pudding, reducing milk to 2 tablespoons, and stirring in ½ cup drained crushed pineapple and ½ cup coarsely chopped nuts. Drop from teaspoon onto ungreased baking sheets (do not roll into balls or put through cookie press).

Orange Coconut Cookies. Prepare Puddin' Cookies as directed, using vanilla instant pudding and stirring in ¼ cup Baker's Angel Flake Coconut and 1 tablespoon grated orange rind. Roll into balls; place on ungreased baking sheets, and flatten with a fork or glass dipped in flour.

Tutti-Frutti Cookies. Prepare Puddin' Cookies as directed, using vanilla instant pudding and stirring in ½ cup chopped mixed candied fruit.

Pinwheel Cookies. Prepare one recipe of Puddin' Cookies as directed, using vanilla instant pudding. Prepare a second recipe of Puddin' Cookies as directed, using chocolate instant pudding. Chill the doughs. Then, on wax paper, roll vanilla dough into rectangle about 11 x 16 inches. Roll out the chocolate dough on another sheet of wax paper to same size. Then turn chocolate dough onto vanilla dough; gently peel off paper. Beginning at the wide end, roll the double layer of dough, gently but tightly, into a roll 2 inches in diameter. Chill again. Then cut ⅛-inch slices. Bake on ungreased baking sheets at 375° for 10 to 12 minutes. Makes 4½ dozen cookies.

Chocolate Peanut Cookies. Prepare Puddin' Cookies as directed, using chocolate instant pudding and stirring in ½ cup chopped peanuts.

Peanut Butter-Scotch Cookies. Prepare Puddin' Cookies as directed, using butterscotch instant pudding and blending in ⅛ cup peanut butter.

Chip Cookies. Prepare Puddin' Cookies as directed, adding ½ cup Baker's Chocolate or Peanut Butter Flavor Chips to batter.
Leo the Lion Cake

1 baked 9-inch square cake  
Quick Fluffy Frosting (see page 33) 
Licorice strips and twists 
Round candy mint 
Maraschino cherry

1 1/3 cups (about) Baker’s Angel 
Flake Coconut, toasted 
Stick candy 
Marshmallow

From one cake corner, measure 5 inches along edge. Mark. From marked point, measure in 3 1/2 inches toward center of cake. Mark. From same corner, measure 3 1/2 inches along adjacent side. Mark. Cut through marked points to form a rectangle 3 1/2 x 5 inches. (See diagram 1.) Rectangle will form lion’s body. Remaining piece will form head and chest.

diagram 1.

Place the pieces to form lion. (See diagram 2.) Frost tops and sides of cake pieces with frosting. Use licorice and a mint to make eye and a licorice strip for the mouth. Bend licorice twists and place to resemble lion’s legs. Use a cherry for his nose. Sprinkle coconut over cake to resemble lion’s mane. Make tail with stick candy and a marshmallow that is frosted and coated with coconut. Makes 8 to 10 servings.

diagram 2.
A sunny kitchen on Saturday morning can inspire any young lady to reach for a mixing spoon and start her cooking career. Instant pudding is a fine starting dish for even counter-height cooks. It needs no cooking, is easily mixed, uses milk, and the results taste good.

Pull up a mixing bowl and begin the adventure. First, have your junior cook read the basic package directions several times; then help her line up ingredients, measuring cup, and beater. If you have a timer, show her how to set and use it to check the setting of the pudding dessert.

After your young cook has mastered the basic directions, she’ll enjoy adding some of the garnishes listed in Instantly Yours, page 3. She can serve her favorite flavor in sherbet glasses lined with split lady fingers or top ice cream with Chocolate Peanut Sauce.

Every cook worth her salt needs praise from the dining table. Set aside one meal a week when your kitchen assistant serves such easy-to-make desserts as Spice Surprise or Tropical Fruit Pudding.

Making fancy cupcakes for Girl Scout bake sales or parties can make a young lady as popular as playing the guitar, so this section also includes directions for cupcakes and loaf cakes.

**Spice Surprise** *(pictured opposite)*

<table>
<thead>
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<th>1 cup light cream</th>
<th>2 teaspoons pumpkin pie spice*</th>
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<tbody>
<tr>
<td>1 cup milk</td>
<td>16 gingersnaps</td>
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<tr>
<td>1 package (4 oz.) Jell-O Butterscotch Instant Pudding</td>
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*Or use 1 teaspoon cinnamon, 1/2 teaspoon nutmeg, and 1/2 teaspoon ginger.

Pour cream and milk into bowl. Combine pudding mix and spice and add to milk. Prepare as directed on package. Pour into serving dishes. Let stand to set—takes about 5 minutes. Before serving, garnish with gingersnaps to form scalloped border. Makes 4 servings.
Ice Cream Pudding

1 cup milk
1 pint ice cream, very soft
1 package (4-serving size) Jell-O Instant Pudding

Pour milk into bowl. Add pudding mix and prepare as directed on package. Stir in ice cream. Chill at least 15 minutes. If desired, stir until creamy just before serving. For texture interest, line serving dishes with chocolate wafers, split ladyfingers, or graham crackers. Makes about 6 servings.

Suggested flavor combinations:

<table>
<thead>
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<th>Ice Cream</th>
<th>Pudding</th>
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<tr>
<td>Vanilla</td>
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<td>Coconut Cream</td>
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<td>Lemon</td>
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<tr>
<td>Vanilla</td>
<td>Chocolate</td>
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<tr>
<td>Coffee</td>
<td>Chocolate</td>
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<td>Pistachio</td>
<td>Vanilla</td>
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Polka Dot Pudding

1 package (4-serving size) Jell-O Instant Pudding, any flavor
2 cups milk

½ cup miniature marshmallows
2 tablespoons chopped nuts

Prepare pudding mix with milk as directed on package. Allow mixture to set—about 5 minutes. Then stir in marshmallows and nuts. Makes about 5 servings.

Tropical Fruit Pudding

1 package (3¾ oz.) Jell-O Vanilla Instant Pudding
1⅛ cups milk
1 banana, sliced

½ cup diced orange sections
½ cup Baker’s Angel Flake Coconut
½ teaspoon grated orange rind

Prepare pudding mix as directed on package, using 1⅛ cups milk. Quickly stir in remaining ingredients. Pour at once into serving dishes and let stand to set—about 5 minutes. Makes 5 or 6 servings.
**Date Squares** *(pictured on page 43)*

- ½ cup chopped dates
- ½ cup water
- ¼ cup firmly packed brown sugar
- 2 teaspoons lemon juice
- ½ cup shortening
- 1 egg
- 1 package (4 oz.) Jell-O Butterscotch Instant Pudding

Combine dates, water, sugar, and lemon juice in a small saucepan. Cook over medium heat, stirring occasionally, until mixture thickens. Cool. Meanwhile, cream shortening. Add egg and pudding mix. Beat until light and fluffy. Mix flour with soda, salt, and cinnamon. Stir into egg mixture. Add cereal and nuts and mix until well blended. Spread half of the pudding mixture in the bottom of a greased 8-inch square pan. Cover with date mixture. Top with remaining pudding mixture; spread evenly over surface. Bake at 375° for about 25 minutes or until top is firm. Cool. Serve topped with prepared whipped topping, whipped cream, or ice cream if desired. Makes 12 servings.

**Party Cakes** *(pictured on page 43)*

**Cupcakes:** Bake and cool 36 cupcakes. Then frost, using Quick Fluffy Frosting (see page 34) made with chocolate flavor instant pudding. Decorate with colored sugar, dragées, or any desired decoration.

**Loaf Cake:** Bake and cool two 13x9-inch loaf cakes. Then frost one, using Strawberry Frosting (see page 34) and frost the other, using Pineapple Frosting (see page 34). Cut in diamond shapes as shown in diagram. Makes about 36 servings.

![Heavy blue diagonal line shows first cut to be made.](image)

**Chocolate Peanut Sauce**

- ¾ cup corn syrup
- 1 package (4½ oz.) Jell-O Chocolate Instant Pudding

Pour corn syrup into bowl. Blend in pudding mix; then blend in peanut butter. Gradually add milk, stirring constantly. Allow mixture to stand 10 minutes. Serve over ice cream. Makes about 2 cups.
Some desserts seem to say, "Welcome to our house." These are the often-served favorites that become as much a part of your home as your china or a cherished picture. The raspberry-topped cheese pie you serve at holiday parties, for instance, or the English Trifle in the crystal compote that’s always a part of family gatherings.

When you serve your own Specialty of the House, you carry on an Early American tradition. New England wives greeted guests to the family trestle table with pudding in a pewter bowl. If wild berries or nuts were in season, in they went, along with a swish of brandy from the "Parson’s Cupboard" tucked in by the fireplace. Jams, maple syrup, and stewed fruits were stirred into wintertime puddings.

Here are the direct descendants of these hospitable country-kitchen desserts: Fruit Crisp, Tipsy Squire, Crunchy Praline Pudding. You can put your personal home touch on any one.

**Lemon Cheese Pie with Raspberry Glaze**
*(pictured opposite)*

1 package (8 oz.) cream cheese  
1 cup milk  
1 cup sour cream  
1 package (3¾ oz.) Jell-O Lemon Instant Pudding  
1 baked or unbaked 9-inch Crumb Crust (see page 12)

1 package (10 oz.) Birds Eye Red Raspberries, thawed  
1 tablespoon water  
1 tablespoon cornstarch  
1 tablespoon sugar

Stir or beat cheese until very soft. Gradually add ½ cup of milk and blend until smooth. Add remaining milk, the sour cream, and pudding mix. Beat slowly with rotary beater just until blended—about 1 minute. Spoon at once into crust. Chill until set—at least 1 hour.

Meanwhile, sieve raspberries, reserving a few whole berries for garnish. Combine water, cornstarch, and sugar; blend well. Place sieved berries in saucepan and bring to boil. Reduce heat and stir in cornstarch mixture. Continue to cook, stirring constantly, until mixture is thick. Remove from heat and cool thoroughly.

Spread cooled glaze over pie and garnish with reserved whole berries. If desired, continue to chill until serving time.
Specialties of the House
Tipsy Squire  (pictured on page 47)

1 1/2 cups milk
1/2 cup light cream
2 tablespoons sherry wine*
1 package (3 3/4 oz.) Jell-O Vanilla Instant Pudding
1 can (1 lb. 1 oz.) sliced peaches, drained, or 1 package (12 oz.) Birds Eye Sliced Peaches, thawed and drained
6 ladyfingers or 12 strips of day-old sponge cake
1/2 cup toasted slivered blanched almonds
2 1/2 cup Baker's Angel Flake Coconut, toasted

*Or use 2 teaspoons sherry extract.

Combine milk, cream, and sherry in bowl. Add pudding mix and prepare as directed. Let stand about 5 minutes. Cut peaches into thin slices. Crumble ladyfingers into serving bowl. (If day-old sponge cake is used, sprinkle cake with peach syrup, if desired, before crumbling into the dish.) Cover with alternate layers of almonds, peaches, pudding, and coconut, making three layers of each, ending with coconut. Garnish with prepared whipped topping and maraschino cherries, if desired. Makes 6 to 8 servings.

Quick Chocolate Loaf  (pictured on page 47)

1 package (4 1/2 oz.) Jell-O Chocolate or Chocolate Fudge Instant Pudding
1 envelope Dream Whip Whipped Topping Mix
1 1/2 cups cold milk
12 ladyfingers, split

Combine pudding mix, toping mix, and milk in deep narrow-bottom bowl. Beat slowly with electric mixer until well blended. Gradually increase beating speed and beat until mixture will form soft peaks—about 4 to 6 minutes. Line an 8x4-inch loaf pan with wax paper, letting ends extend beyond rim of pan. Then line bottom and sides of pan with ladyfinger halves. Spoon dessert into lined pan. Chill or freeze until firm. Unmold and remove paper lining. Garnish with prepared whipped topping and slivered almonds, if desired. Makes 6 or 7 servings.

Tutti-Frutti Pudding

1 package (3 3/4 oz.) Jell-O Vanilla or Coconut Cream Instant Pudding
1 3/4 cups milk
1 can (8 3/4 oz.) crushed pineapple, drained
1/4 cup miniature marshmallows
2 tablespoons chopped nuts
2 tablespoons chopped drained maraschino cherries

Prepare pudding mix as directed, using 1 3/4 cups milk. Let stand to set—about 5 minutes. Fold in pineapple, marshmallows, nuts, and cherries. Spoon pudding into individual dessert dishes. Makes 4 or 5 servings.
Apricot Crunch (pictured on page 47)

| 1/2 cup Post 40% Bran Flakes or Grape-Nuts Flakes | 1 package (3 3/4 oz.) Jell-O Vanilla Instant Pudding |
| 1/2 cup Baker's Angel Flake Coconut | 1 3/4 cups milk |
| 2 tablespoons chopped nuts | 1 cup chopped well-drained cooked apricots |
| 2 tablespoons brown sugar | 1 tablespoon butter |

Combine cereal, coconut, nuts, sugar, and butter in skillet. Cook and stir over medium heat until mixture is golden brown. Cool. Then prepare pudding mix as directed on package, using 1 3/4 cups milk. Quickly fold in apricots. Fill small dishes or glasses with pudding mixture and top with cereal mixture. Or fill parfait glasses with alternate layers of pudding and cereal mixture. Let stand about 5 minutes or chill until ready to serve. Makes 5 or 6 servings.

Cherry-Orange Compote

| 2 cans (8 3/4 oz. each) pitted dark sweet cherries | 3/4 cup milk |
| 1/4 cup sugar | 1/4 cup orange-flavored liqueur |
| 1 lemon slice | 1 package (3 3/4 oz.) Jell-O Vanilla Instant Pudding |
| 1 cup light cream | 1 cup light cream |

Combine cherries, sugar, and lemon slice in saucepan. Bring to boil and simmer 15 minutes. Cool thoroughly.

Combine cream, milk, and liqueur in bowl. Add pudding mix and prepare as directed on package. To serve: spoon cherry mixture in dessert dishes and top with pudding. Makes 6 servings.

Chocolate Saucy Bake

| 1/2 package (2 1/4 cups unsifted) Swans Down Yellow Cake Mix | 1 package (4-serving size) Jell-O Chocolate or Butterscotch Instant Pudding |
| 1 1/2 cups water | 1/4 cup sugar |
| 1 cup milk | 1/4 to 1/2 teaspoon cinnamon |

Prepare 1/2 package cake mix as directed on package. Pour into greased 9-inch square pan. Pour water and milk into mixing bowl. Add pudding mix, sugar, and cinnamon. Slowly beat with rotary beater until well blended—1 to 2 minutes. Pour over cake batter in pan. Bake at 350° for 1 hour or until cake tests done. Cut into squares and serve warm. Makes 9 servings.

NOTE: If desired, 1/4 cup finely chopped nuts and a dash of salt may be added to cake batter.
Crunchy Praline Pudding

½ cup Baker’s Angel Flake Coconut  3 tablespoons butter
½ cup chopped nuts  1 package (5½ oz.) Jell-O Vanilla
½ cup firmly packed brown sugar Instant Pudding
3 cups milk

Combine coconut, nuts, brown sugar, and butter in a skillet. Cook over medium heat, stirring constantly, until butter is melted. Continue to cook and stir until mixture begins to brown lightly—about 5 minutes. Pour onto a buttered baking sheet. Cool.

Break cooled coconut mixture into coarse crumbs. Spoon half the crumbs into a 1½-quart serving bowl. Prepare pudding mix with milk as directed on the package. Pour over crumbs in serving bowl. Sprinkle with remaining crumbs. Chill. Makes 7 or 8 servings.

Fruit Crisp

5 slices white bread  ½ teaspoon cinnamon
¼ cup butter  ⅛ teaspoon nutmeg
¼ cup sugar  1 cup water
1 package (3 3/4 oz.) Jell-O Lemon 1 can (8 3/4 oz.) fruit cocktail
  Instant Pudding  1 can (8 3/4 oz.) pineapple tidbits

Confectioners’ sugar (optional)

Lightly toast bread and cut into ½-inch cubes. Melt butter in large skillet. Add bread and ¼ cup sugar. Sauté over medium heat, stirring frequently, until bread cubes are evenly browned and butter-sugar mixture absorbed. Remove from heat.

Blend pudding mix with spices in bowl. Add water and fruit with syrup. Stir until mixture is well blended—about 1 minute. Pour into shallow 1½-quart serving dish. Top with bread cubes. Sprinkle with confectioners’ sugar. Let stand 15 minutes before serving. Makes 6 servings.

Bread Pudding

4 or 5 slices day-old bread  ⅛ teaspoon nutmeg
1 package (3 3/4 oz.) Jell-O Vanilla  ⅛ teaspoon cinnamon
  Instant Pudding  1/2 teaspoon vanilla
½ teaspoon salt  1 tablespoon brown sugar
2 tablespoons chopped nuts

Trim crust from bread; then toast and cut into ½-inch cubes. Arrange half of cubes in bottom of 1-quart baking dish or casserole. Prepare pudding mix as directed on package, adding salt, nutmeg, cinnamon, and vanilla before beating. Pour half of the pudding over bread cubes, add remaining bread cubes, and top with remaining pudding. Combine brown sugar and nuts. Sprinkle over pudding and broil 2 to 3 minutes. Chill. If desired, serve with light cream. Makes 5 or 6 servings.
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